



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 CHAMBOLLE-MUSIGNY PREMIER CRU “LA COMBE D’ORVEAU”

WINERY

Wine runs deep in the Faiveley family’s blood, as they have been deeply rooted in Bourgogne, its history, and its culture for almost two centuries now. Their values have remained unchanged over the last seven generations and are based on a deep attachment to the Bourgogne region, an instinctive passion for the terroirs, and an innate respect for man and his work. Today they are one of the largest owners in Burgundy, with holdings spreading from the Côte de Nuits to the Côte Chalonaise, featuring polished, collectible reds and whites with exceptionally high ratings.

WINE

The “La Combe d’Orveau” parcel is situated just above the Musigny Grand Cru. This parcel most probably owes its name to its position in the upper parts of the valley and its south facing exposure: Orveau or le val d’or. It is one of the rare parts of Bourgogne where a Grand Cru, a Premier Cru and a village appellation sit side by side: “En Orveau”.

VINEYARDS

Plot: 0.26 ha

VINTAGE NOTES

The winter of 2022 was relatively mild with average levels of rainfall. The nights of April 10-12 saw some frost (-2°C) although our vines fortunately did not suffer too much. Bud burst occurred in mid April. Flowering began on May 18 in the Côte chalonaise and May 23rd in the Côte d’Or.

Spring saw lightning fast growth during the 2022 vintage with the extremely fast development of the plant owing to the effects of the rain and warmth The month of May was a record-breaker in terms of heat (as high as 30°C) and was also very dry. At the beginning of June, the vines made up for the lost time caused by the spring frosts. Another defining characteristic of the vintage was 3 severe storms in the Côte de Nuits in June 2023 with cumulative rainfall levels of 250mm (compared to the 60mm average in June). The rain in June proved highly beneficial and enabled the vines to withstand the intense summer heat thanks to water reserves stored in the soils. This year the harvests took place in the glorious sunshine and the fruit displayed exceptional ripeness with sugar levels in line with the average. It was a particularly high quality harvest this year and the grapes were intensely fragrant and in perfect health.

WINEMAKING

The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract color, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine.

TASTING NOTES

Bright garnet in color with a delicate nose disclosing fruity and oaky notes. The palate reveals fruity, toasty notes such as black cherry and a firm tannic structure. An elegant, delicate and very distinctive wine.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Chambolle-Musigny, Premier Cru, AOC
Climat: La Combe d’Orveau
Soil: Pebbly, limestone rich soils
Age/Exposure: Planted 1945
South, Southeast exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 16 months in French oak barrels,
40-50% new oak, 50-60% second fill barrels

TECHNICAL DETAILS

Alcohol: 13.5%